Ruby raspberry chocolate log

Winter recipe inspiration



Recipe

Crispy dark chocolate 120g. Per items

Pralin almond/hazelnut 50%	225g
Red yoka 66%	45g
Feullantine	90g
Totaal	**360g**

Crispy dark chocolate 120g. Per items

Add the praline to the melted chocolate. Stir in the feuillantine and mix. Spread then reserve in the refrigerator.

Dark chocolate cake 120g.Per items

Almond powder	68g
Sugar	60g
Corn starch	12g
Salt	1g
Baking powder	2g
Eggs	90g
Milk	81g
Cocoa mass Red Yoka 66%	46g
Totaal	**360g**

Dark chocolate cake 120g.Per items

Mix the almond powder, the sugar, the corn starch, salt and baking powder. Add the eggs and mix. Heat the milk to a simmer. Emulsify with a whisk by pouring over the chocolate. Add the ganache to the powder. Use immediately or set aside at 4°C.

Raspberry confit 170g.Per items

Raspberry puree	400g
Sugar	80g
Potato Starch	15g
Gelatin	8g
Lime puree	10g
Totaal	**513g**

Raspberry confit 170g.Per items

Mix half oh the fruit puree with the gelatin and leave to hydrate for a least 30 minutes. Combine the sugar, starch. Pour the remaining half of the fruit puree and trhe lime puree into a saucepan. Add the sugar and starch mixture and blend. Bring to the boil, stirring constantly. Remove from the heat, add the gelled fruit purée mixture and blend again. Use imediately or refrigerate at 4°C.

Dark chocolate mousse 350g. Per items

Milk	205g
Glucose	43g
Yolk eggs	43g
Cream	454g
Red Yoka 66%	305g
Totaal	**1050g**

Dark chocolate mousse 350g. Per items

Bring the milk and glucose to a boil, pour over the yolks. Cook at 84°C. Emulsify with a maryse, gradually pouring over the chocolate. Mix intensely. Add the frothy whipped cream to the mixture at 47°C. Use immediately and freeze.

Dark chocolate glaze

Neutral glaze	300g
Water	30g
Dark chocolate	70g
Totaal	**400g**

Dark chocolate glaze

Bring the neutral glaze to a boil, water then pour over the chocolate. Mix then use at 80°C.

Assembly, layout and finishing

- Make the ends of the logs with shortbread dough, spray in red then place the decoration new santa or reindeer red nose face Dobla.

- Make the dark chocolate biscuit then bake at 165°C for 15 minutes. Poach the raspberry confit on the biscuit then freeze everything. Make the dark chocolate mousse then drip into the molds, place the raspberry/biscuit confit insert then the crispy dark chocolate and freeze the logs using a gun then place the Santa new and Reindeer red nose face decoration on the log with a small Christmas ball and the ends of the logs.

- The Dobla touch is the Santa new and Reindeer red nose face to enhance the flavors and colors and brings a touch of elegance to your log for the festivities.

Enjoy this exciting recipe.

Featured Product(s)



Reindeer red nose face



Santa new